

Low Cost Meat Storage System

Salient features

- Storage system for meat at the chilled temperature of 0-8°C using phase change material.
- Prevents microbial contamination.
- Prevents physical (dust, dirt, flies) and chemical contaminants (chemical pollutants)
- Doesn't need direct electricity

Advantages

- ✓ Will aid local meat vendors – help offer hygienic, wholesome meat to consumers
- ✓ Solve problem of huge un-organized meat sector
- ✓ Prevents microbial growth & contamination (Total aerobic count = 5×10^3 cfu/g, which is 1000 times less than the limit defined by FSSAI for fresh meat)
- ✓ Total aerobic count of meat stored outside structure = 1.4×10^7 cfu/g (**300 times higher** than FSSAI limits); **3 Lakh times higher than that kept in our developed structure**



<i>Specifications</i>	<p>Current structure is 3'×4'×5' (L×B×H). Customizable, depending on requirement, dimensions can be changed</p> <p>Inside chamber made of aluminum, hooks and rods for hanging meat carcass – made up of food grade SS</p> <p>Outside structure made up of wood.</p> <p>Versatile – can store 3-4 different types of small meat carcasses <u>at a time</u> , viz., mutton, chevon, veal, chicken, pork (70-90 kg meat)</p>
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<i>Year</i>	2015-16
<i>Price/unit</i>	₹ 20000-25000/-
<i>More information</i>	<p>Status of commercialization / Patent / Publications</p> <p>Patent filed No. Patent Filed No. 201711039976; Current status of Patent: FER filed, published by Indian Patent office Journal No. 23/2019</p> <p>Available for Technology transfer / Commercialization</p>